PAGE FOR WOMEN ABOUT FASHIONS AN HOME



SILKS STILL TO THE FORE.

ground for black velvet, threaded white lace insertion, with a white breton safler hat, richly trimmed with velvet bands and one sweeping black ostrich pirme, it forms a toilet that would lend distinction to the most distingue maid or young

matron: The other gown is made of that most

The other gown is made of that most stylish and durable fabric, slik krash, in rich golden brown, with perfectly matched slik lace insertions running lengthwise between the plaits of the blouse, and heading the flounces on the skirt. This frock follows the modish fancy for the shirt waist suit, which is establishing itself with much the same firm hold as the the skirt waist.

crejke, sand or salt."-The House Beau-

Old-fashioned bronze and crystal can-Old-tashoned bronze and clystal call-delabra, such as were the pride of the housewife's heart several generations ago, have had their renaissance along with old fashloned sliver and brass candle-

Many patterns in these old time or

naments are both beautiful and orna-mental, and antique dealers are doing at brisk business in disposing of a part of

their stock which for many years stood neglected and uncalled for.
As cabinet and mantel ornaments, or when filled with white or colored candles and used for soft illumination, these candelabra have regained their place of preference in the estimation of the most fashionable of hostesses.

KITCHEN VERSES.

Always have lobster sauce with salmon, And put mint sauce your roasted lamb on in dressing saiad, mind this law, with two hard yolks use one that's raw. Roust veal with rich stock gravy serve, And pickled mushrooms, too, observe. Roust pork, sans apple sauce, past doubt, is "Hamlet" with the Prince left out. Your mutton chops with paper cover, And make them amber brown all over. Broil Yghtly your bectsteak—to fry it Argues contempt of Christian diet. To roast spring chickens is to spoil 'em—Just split 'em down the back and broil 'em.

It gives true epicures the vapors To see boiled mutton minus capers. The cook deserves a hearty cuffing Who serves roast fowls with tasteless stuffing.

Smelts require egg and biscuit powder, Dou't rut fot prek in your cam chamber.

stuffing.

Stuffing.

Both put fat pork in your claim chowder, Don't put fat pork in your claim chowder. Bgg sauce—few make it right, alas! Is good with bluefish or with bass. Nice cyster sauce gives zest to cod—A A fish, when fresh, to feast a god. But one might rhyme in weeks this way, And still have lots of things to say. And so I'll close, for, reader mine, This is about the hour I dine, From recipes in Rhyme, Harper's Bazar.

USEFUL SUGGESTIONS.

A bachelor maid, who has only one long, narrow chamber for a sleeping and living room, was ambitious to own a long marked to the state of the duestion; it was too expensive, besides, there was no space for such a local mirror state of the duestion; it was too expensive, besides, there was no space for such a local mirror state of the space of the state of the space of the state of the space o

A harmless and rather beneficial method taled for making the eyes bright for some special occasion, or for resting them when overtired from reading or fancywork, is recommended by a former beauty doctor. Moisten small bits of absorbent cotton or pieces of soft old linen with which haze, and, placing them over the

CANDELABRA

has the shirt waist.

OLD-FASHIONED

"The fashion wears out more appared than the man." or the woman, either, but fortunately for her whose gowns have been conservatively chosen, and all outre and ornate effects avoided, no startlingly novel changes are imperative in her wardrobe.

Skirts, with the incoming of thisner staffs, will naturally be more shirred staffs, will naturally be more shirred staffs, will naturally seff enough

stuffs, will naturally be more shirred and flounced, and materials soft enough to adapt themselves to such handling will be in the bad. Overlapping flounce effects are having great vogue, and multi-flouncings of silk on the drop skirts are employed to give that quintescence of elegance and "bou(fantry" now so

Brown will unquestionably prove one Grown will unquestionably prove one of the most prominent colors and white will lose nothing of its vogue, and is a leader for both elaborate and simple dresses. A good friend to women of all ages and complexions, and overywhere seen in entire costumes, touches of color are often used to advantage.

And while our present drooping styles continue—and they seem to have taken a new lease of life—there is no known material that can possibly supersede silk. Every day brings forth from our silk looms creations more beautiful than the

QUAINTNESS IS THE FAD.

Quaintness is the fad of the hour. The drouping shoulder effect, the beruffled Victorian skirt that is full and round, the high gridle with buckle in front and the flat pelerine made up in the season's fursiend to make a modern girl look just like as old daguerrectype of her grandmother. Fortunate, indeed, is the girl who has some of the gowns worn many years ago, however, a modern gir, will wear only the 1830 modes that are adapted to her individual style. It will not be necessary for her to wear bodices that are stifly bored and corsets that are like armor. She will wear graceful clothes and becoming colors, but they will be comfortable as well.

blo as well.

In the fashioring of the up-to-date skirt there is great license. Shirring, puffing, plests and tucks share honors with nunsfoliou, or bias bands, are put on above the hom. They are of graduated depth as they ascend, and may be made of cloth, six or velvet. Tucks extend around the body—not 'up and down.' With the coming of the full skirt and the charming little shoulder cape, fringe, cord, tassels and ruchings—especially those of raveled silk—are used for dress adornment. Sievees are voluminous, but the fullness hay cropt up to the forearm, where it is gathered into a close-inting cuff. The receptarance of another old fashion is the flowing sleeve, composed of a circular flounce, or ruffle, from below the latter puffs a wide under sleeve, finished at the band with a narrow buttoned wristband. Blouses become daily more ornate in character, and are as universally worn as ever before, although it is a fashion to have the walst match the skirt in color, if not in material, and hat, gown and wrap should harmonize. Velvet is more fash-neable than ever before; not the skirf, in cloirant in the sum of the skirt in color, if not in material, and last, gown and wrap should harmonize, velvet is more fash-neable than ever before, into the skirf, in cloirant are as light and supple as illerty silk. These chiffon-velveis, for that is what they are called, come in the most exquisite shades and colorings. They are made up with such quantities of tuttings, shirrings and rufflings that they look, so far as style is concerned. Ike the musiln frocks that were worn during the summer. the fashioning of the up-to-date skirt

CHIFFON IN FAVOR.

CHIFFON IN FAVOR.

Chiffon of every quality is in favor, and there are so many different varieties at the street of there being many different materials instead of all temy the ame. The shaded chiffon gowns, made up in accordion pleatings, are most exquisite in coloring and design, and entirely different from anything that har, been fashlonable for the last two or three years. The chiffon itself is like a very light orepe, with an exquisite in the last two or three years. The chiffon itself is like a very light orepe, with an exquisite infinite. Shaded red, blue and violat are the three invortic colors. The skiris are made without any trimming or are tr'in med with lozenge-shaped pieces of velves or medallions of lace in a deep e-ru shade. The elbow sleeves are in activation pleats, made of yards and yards of chiffon, gathered into a narrow bias band of velvet, and there is a bertha of lece or skirrings of 'se lighter shade of chiffon to finish the waist around the snot iders. A bodice belt of the lighter shede of chiffon to finish the waist around the shed of velvet finishes the gown.

Home charming gowns of chiffon trimmed with rows of velvet ribbon-have been illustrated in the Bazar. These are fav. Incomble, and will be so for some months to come, but are more fashionable made in colors than in white, while black chiffon gowns are so trimmed with emporance to be becoming, and so it is usually generously spangied in gold and silver.

Stangled gowns are still fashionable, and there are scores of so-called pattern.

silver.

Stangled gowns are still fashionable, and there are scores of so-called pattern gowns that are most exquisite in effect and comparatively inexpensive. The newess of these are of white act, with round that disks of mauve or mother-of-pear palieties, or of tulle, with very small spungles and rows of fringe to match.

SILVER.

To collectors of old alliver, the following directions, written in 1787, by Paul Lameric, may be of interest; "Rules to keep the Plate clean from the silversmith that mide it. Clean it now and then with only werm water sind soap, with a Spunge, and then wash it with clean water and dry it very well with a soft Linnen Cloth, ar I keep it in a dry place, for the damp with spoyle it."

Arcther and earlier writer says: "Be careful to wipe the Plate with a soft Linen closth, and if there chance be say stains or spotts that will not easily come off with a little water, the cloath being, diped therein, and so rubh the flation, not crosswise, but the bason and platens are to be ruob'd roundwise, and agrees, and by noe means, use either

closed eyelids, its perfectly still in a darkened coom for about half an hour.

In a home in Virginia, the colored genius who presided over the kitchen used to serve on birthdays or on oreasions when special good behavior demanded recognition, at toothsome chocolate piedianic her method, as follows: Line a deep pie pan with rich pie arust and bake in a quick oven. Grate one-half teacup of chocolate, place in a sauce pan with one cup of hot water, butter the size of an egg, one tablespoor vanilla, one cup of sugar, the beaten yolks of two eggs and two tablespoons of corn starch (dissolved in as much water). Mix well, cook until thick-striring constantly, your first a cake or mutin Buildening it is ruined.

NonDAY, FEBRUARY 1, 1904

Daily Menu.

Daily Menu.

The things we eat by various juics controlled corn toul proposition of the hings we eat by various juics controlled corn toul point in the nerest spick of the original pan over which meat has been brolled covered with genium pan over which meat has been brolled covered with the sure of the lower rows. It is a blaze of burning fat.

Sea;

For Nature that inclines to ill or Good, and egg, one tablespoon vanilla, one cup of sugar, the beaten yolks of two eggs and two tablespoons of corn starch (dissolved in as much water). Mix well, cook until thick-striring constantly, your production of the pie shell, and let cool. Make a meringue of the two egg whites beaten stiff, with two tablespoons of powdered sugar, spread over the pie and slightly to the pie shell, and let cool. Make a meringue of the two egg whites beaten stiff, with two tablespoons of powdered sugar, spread over the pie and slightly to the pie shell and let cool. Make a meringue of the two egg whites beaten stiff, with two tablespoons of powdered sugar, spread over the pie and slightly to the pie shell and let cool. Make a meringue of the two egg whites beaten stiff. The cook until thick-striring constantly. Four the pied of the two eggs and two tablespoons of corn starch (dissolved the pied of the tw In a home in Virginia, the colored genius who presided over the kitchen used to sorve on birthdays or on orgasions when special good beliavior demanded recognition, a toothsome checolate ple. Dinah was never willing or able to give a recipe, but by actual observation I obtained her method, as follows: Line a deep ple pan with rich ple orust and bake in a quick oven, Grate one-half teacup of checolate, place in a sauce pan with one cup of hot water, butter the size of an egg, one tablespoon windla, one cup of sugar, the beaten yolks of two eggs and two tablespoons of corn starch (dissolved in as much water). Mix well, cook until thick, stirring constantly. Pour linto the ple shell, and let cool. Make a meringue of the two egg whites beaten stiff, with two tablespoons of powdered sugar, spread over the ple and slightly brown in the oven. A more delicious ple can hardly be linagined.

An exquisitely neat young woman keeps a one-inch stiff brisile brush, such as artists use, for brushing the dust from between ribbon folds, velvet loops and straw braids of her hat.

Salted almonds are just as delicate and Salted almonds are just as definite and more wholesome browned in the oven without the addition of butter or olive oil, in my opinion. Blanch in the usual way, and roast slowly in the oven until a golden brown. Then dust with salt.—Good Housekeeping.

CONCERNING THE HAIR.

CONCERNING THE HAIR.

While the baby is still a wee mite, begin to give the hair attention, and try to coax the down to curi into soft little rings. Diluted bay rum used once or twice a week will discourage the provide a week will discourage the provide a week will discourage the provide and the little and contrary to the direction the hair is growing. Should the hair be hear is growing. Should the hair be hear signowing. Should the hair be heavy and the little one not strong at its better to sacrifice appearance than her lift, if the strength of a growing child is nearly all absorbed by the hair. The fashion at present for fittle girls is to have the hair banged at the back with the locks on top in front of the crown tied at the left side and well on top with a smart bow. If the hair is naturally curly, no prettler fashion has been devised than the parted effect, with a soft; short bang over the forehead and the curls unconfined covering the ears. After ten years of age the hair is tied at the back with ribbons. A girl of sixteen wears her hair prettily braided and looped at the back, with two bows for ornament, if for a particular occasion the little maid's hair needs curling, dampen it slightly, divide into six or eght parts and roll each dvision over a "twister," cut from old stocking tops three by six inches. Begin rolling at the itys of the hair and roll tightly to the head; then after tying securely, mill gittly away from the head and no particular discomfort will be felt, even to sleep on the "bunches."

When the hair spilts, it should be cut by a grod halr dresser and singed. Ap-

scilly away from the head and no particular discomfort will be felt, even to sleep on the "bunches."

When the hair splits, it should be cut by a good hair dresser, and singed. Applications of strong sage tea will darken the hair slightly, and is said to be harmless Make a good strong brew, cool and strain, and to every pint of the liquid add a tablespoonful of alcohol. Apply every night. Giving the hair careful attention will keep it from becoming gray. If you are where there is a reliable specialist, have it treated with electricity occasionally. Use the egg shampoo twice a month to keep the hair in good condition. An effective tonic for the hair is made with ine-half dram of bisulphate of quinine, one-half ounce of sait, three-tourths of an ounce of borax, one pint of water and a suggestion of perfume. Altiy every night until desired results are obtained. A bachelor girl's hair medicine is the least amount torspine of kerosene oil, applied to the scalp with a sewing-machine oil can. She says with that utensil it is possible to oil the scalp and not the hair.

Hair dressing, a la mode, is distinctly voiced, the style of colfure most becom-

that utensil it is possible to oil the scalp and not the hair.

Hair dressing, a la mode, is distinctly valied, the style of colfure most becoming being adopted. Many persons make the mistake of keeping to a style of hair dreising adopted perhaps many years age, which is not only decidedly unbecoming, but very oid-fashload, their excuse being "that they have always worn their, hair this way, and see no reason for changing it;" yet wondering at the good looks of their far-sighted sisters, whose locks are becomingly and fashlomably arranged, acting as a framework, so, ening lines and subduing effects.—
Isabel Delaroy.

Small Hominy,
Brolled Porterhouse Steak,
Potato Cakes. 'Beaten Biscuit,
Tea. Coffee,

Tea. Dinner.

Soup-Puree of Green Peas. Shad Stuffed and Baked. White Sauce. Cpcumber Catsup, Grated Horse Radish. Browned Smithfield Ham. Browned Smithied Ham,
Turnip, Salad and Poached Eggs.
Asparagus on Toast. Potato Puffit
Bolled Rice. Corn Pudding.
Ambrosia.
Coffee. Salted Pecans.

210 May Graham, Biscui Potato Puffs.

Pop Overs. Light Graham Biscuit.
Brolled Chickens.
California Peaches and Gream.
Sponge Cake.
Cocoa. Coffee.
RECIPES.

Ambrosia.

Ambrosia.

One quart of fresh grated cocoanut.
One dozen large, tweet oranges. Two
large and fully ripe pineapples.
Peel the oranges, remove the seed, and
tough skin, and out, the pulp into small
bits. Do the same for the pineapples, and
put a layer of the fruit into the bowl
in which it will be served. Sprinkle the
fruit carefully with powdered sugar and
cover it well with the grated cocoanut.
Pour over it a balf wineglass of marase-tipe cordial and continue in this way
in the bowl is full.

Heap the cocoanut lightly on the top
and add a dash of color and flavor by
dotting it thickly with maraschine cherries. Place in the refrigerator for an
hour to chill. When sent to the table

ries. Place in the refrigerator for an hour to chill When sent to the table it will, indeed, be found "food fit for the gods."

Asparagus on Toast.

Asparagus on Toast.

Select firm, white stalks of asparagus and cook them gently in a porcelain kettle, adding a little salt to the water, until they are perfectly, tender. Have ready, nicely, browned silices of toast cut of uniform size and thickness. Line a pitting with these, place the asparagus on them, and pour over the whole a sauce made of drawn butter and rich wilk and seasoned with a dash of rich milk, and seasoned with a dash of red pepper. Serve very hot.

Broiled Chickens.

Broiled Chickens.

Chickens for prolling should be chosen carefully with, regard to size and condition. When dressed, split them down the back with a sharp knife. The dressing should precede the broiling by, at least twenty-four hours.

Wips them dry with a soft cloth, pepper and salt them, and place them on a broiler or a very hot gridleon breast down, with enough butter to prevent them, from scorching. The calckens should be weighted to keep them in proper position, and should be looked after constantly to ingure their attaining the golden brown color which is so emithe golden beyon color which is so emi-nently to be desired. After they are browned lay them in a buttered pan and let them, stay in the oven for about ten minutes before arranging them on a dish, garnished with parsley to send to table.

GAS-TRONOMIC WISDOM.

By A. B.
Study to discover the hottest and coolest places in the oven, then watch things while they are baking and turn about till rising is finished and the cake or bread is level, then leave to brown. Remember though, that all movements made of such food must be the gennest touch

THE MEANS TO ATTAIN A HAPPY LIFE

Martial, the things that do attain The happy life be these. I find: The richesse left, not got with pain; The fruitful ground; the quiet mind. The equal friend; no grudge, no strife; No change of rule, nor goverance; Without disease, the healthful life; The household of continuance.

The mean diet, no delicate fare;
True wisdom join'd with simpleness;
The night discharged of all care,
Where wine and wit may not oppress.

The faithful wife, without debate; Such sleeps as may begulie the nighti Contented with thine own estate, No wish for death, ne fear his might. Henry Howard, Earl of Surry, 1915-1947, in House Beautiful.

LOST.

What? Lost your tempar, did you say? Well, dear, I would not mind it. It is not such a dreafful loss— Pity do not try to find it.

It chosed the dimples all away, And windled up your forehead, And changed a pretty, smiling face To one-well, simply harrid.

It put to flight the cheory words,
The laughter and the singing,
And clouds upon a shining sky
It would persist in bringing.

And now it's gone? Then, do, my dear, Make it your best endeavor To quickly find a better one, And loss it-nover, never.

—From Grandma's Scrap-book.

THE FRIENDSHIP The SCRAP-BOOK

How often you discover in the papers and other periodicals a bit of news, with or without illustrations, concerning some friend or acquaintance.

Your young neighbor, who studying art for the past three years, had had a picture accepted for the Art has find a picture accepted for the Art Exhibition.

Or old Mr. X. has attained his ninetieth bitthday, and his photograph, with blographical sketch, is published.

Or the pretty daughter of a cousin is married, or the great provellst you met two years ago at a reception has written a rew book, a review of which is printed. Trees items of personal interest can be used as the basis of a most delightful scrap book—a book that will increase in interest with every year that passes.

No time is required to cip and paste the little news items which one discovers from day to day.

Of leisure is limited an ordinary stiff-backed scrap book can be used for the purpose.

ROYAL CHILDREN WELL CARED FOR

Whatever may be charged as to the faults and folbles of the ruling families of Europe, it is to be said to the credit of most of them that their home life is of a high and pure order, and that the citizen. of which they have many, are not neglected or turned over exclusively by the care of servants. The ruling sov-

A VALENTINE.

Lady, of your many lovers,
Who remember you to-day,
Happy that one who discovers
Something new to send or say!
Roses, bunbons, poem, letter,
Offerings at Cupid's shrine,
Which, I wonder, fares the bettar,
'Valentine?

Roses well I know you love them Smelling of the summer sweet; Bonbons—you may dream above them,

And a letter—you will read it fronderly each tender line; But the poem—will you heed itsValentine?

Roses fade and bonbons vanish.

Brief must be their happy time;
Even letters you will banish
And forget the trifling crime.
But the verses—if you see my
Trust in these, sweetheart of mine.
I have faith that you will be my
Valentine?

T. D. Sherman, in Harper's Bass.

-T. D. Sherman, in Harper's Basar in contrast to the full gray finish popular zed by the Paris Exposition ornaments show a delicate hand-engraving on a hupily polished surface, and considerable perforated gilvorware is shown.

The mica in your stove doors will took ilke new it washed in vinegar. If the spot sticks, soak the mica in vinegar, ship tily diluted, then rub with a flamaticity, by removing the little steel plus the sheets of mica can be removed from the sitve.

Shopkeepers use a preparation as follows to prevent window glass sweating or frosting: Two ounces of glycerine dissolved in one quart of sixty-three person, alcohol, with a thuy bit of amber oil added to give a pleasant cofe. When the mixture has clarified, a little is rubbed over the glass with a soft cloth.

In cold weather, when the house is not so frequently aired as in summer, it is quite a saving of dusting to go over a caipet after sweeping, with a sponge or pice of flannel, well moistoned with warm water, to which ammonia has been added in the phoptition of a tablesponful to one quart of water.

In the clock closet—either opening from the hall or sitting-room—nave hooks low enough that each youngster can hang wraps, hats and bonnets, and if drawers cannot be provided for overshoes, leggings and mittens, have a shelf a foot from the first named, and one two and a half feet high for hand and neckware.

Norvay are devoted husbands and fathers, and set an excellent example in these respects. Nichoias, of Russia, and William, of Germany, are men of strong domestic tastes and lovers of citiloren. The same is true of the members of the present royal family of England. Queen Alexandra is devoted to smoll boys and girls, and, as Princess of Wales, she started the fashion of entertaining her children's little friends at Maribarough House. Prince Edward, of Wales, his brothers, and his little sister are the rulers of the nursery kingdom in England now. They often have occasion to do the honors of their nome to their small relations and contemporaries, —Leslie's Weekly.

THE SHAKESPEARE JUG.



sixteenth century. The illustration is the decoration of stars and disks, narrow bands containing hearts. ware, combined with clear blue and ruby red.

HOUSEHOLD POT-POURRI.

Fome one has very aptly said: The key-Fome one has very aptly said: The keyncie of your home harmonies is sounded by the hall; see to it that the tune is wiccming and pleasant.

In plucking a goose, immediately after killing plunge in scalding water; then wrap in a cloth for five minutes, when it will be found that even the pin feathers will come off readily.

When soot, charcoal or coal dust has been spilled on a carpet, cover it plentifully with comment and sweep up with a writk-broom. Sprinkle on the comment as long as any dust remains blackened.

Massive pieces of beaten sliver are no longer fashlonable for table use, but

two and a half feet high for hand and neckware.

Water for the gold fish should not be changed too frequently. More fish die from over attention than from neglect. Once in three weeks is sufficiently often to change the water in a ten or twelve-inch globe, and, if the fish can be gently removed into another disn, it is advisable to thoroughly clean the globe, using sapolly to remove the effect of limestone. Thorough rinsing after using any cleansing agent is imperative. TWO LULLABIES.

A jug of German stoneware has a genuine Shakespeare signature scratched on the pewter ild along with the date 1602. This adds a sixth signature to a list containing only five previously.

The jug has been presented to Taunton Castle Museum by the Rev. J. J. Moss, an English rector, in whose family it has descended for generations. It is a fine specimen of the Nassau ware of the little sixteenth century. The illustration of the little sixteenth century. The illustration of the same containing of services a containing of the rain Drowsly dreamily tapping thy paneline specimen of the Nassau ware of the little sixteenth century. The illustration Creening of belted brown bees; Wrispers of wind in the trees;

What shall thy lullaby be. Dear?
Mercliess passing of feet
Down in the wearlsome street;
Discord of cries from the alleys that rise;
Valces of barter and anger and fear;
Runble of wagons along the rough
stones; stones;
Jesting and quarreling, laughter and groans;
Drink-gerdered ravings and curses and Songs; Shiteking of trolleys and clanging of Bieen, if thou canst, in this grim nursary.
There—all these—shall thy lullaby bel—Marian W. Wildman, in Everybody's
Magazine,

THE CHAFING-DISH.

By PHILA BUTLER BOWMAN;
Thou winter evening's friend, thou inspiration
To appetite no more than conversation,
The dullest speech, caught in thy awest Warms to the glowing form of wit pre-

THE GUEST-CHAMBER.

One of the first, and surely one of the lovellest, of guest-rooms must have been that of the inn where the passover was kept by Christ and His disciples, and of which the apostic Luke writes; "And ye shall say unto the good man of the house, the Master saith unto thee, Where is the guest-chamber where I shall set the passover with My Disciples? And he shall show you a large upper room, furnished; there make ready."

A large upper room, furnished; there make ready.

A large upper room, furnished; there make ready.

In New England the guest-room is aven now sometimes called the "spare room." Spare it often is to leanness, and it is too aften selected after all the best rooms have been chosen, spared, perhaps, by much planning and crowding, but better this than no guest-room at all. Hard driven as he was by necessity, the New Englander reaped the fruits of hospitality. His stern life tolerated few luxuries, but the selfort which produced the "spare room" expressed itself in his life.

To him, as to us, hospitality was a "pacessary luxury," and we who wish too bring up our children to be unselfish must include its duties in their education, it is a hopeless household where the son of daughter is afraid to bring a guest without first asking permission.

Guest where containing the country too large a reapenshillty which visiting brings will be read pleasure of his visit is lost.

A Charming Hostess.

A Charming Hostess.

A Charming Hostess.

A Charming hostess, who knew how to make a visit a loy to be remembered being up our children to be unselfish must include its duties in their education, it is a hopeless household where the son of daughter is afraid to bring a guest without first asking permission.

Guest Wester the found the second the found to the distribution of mensy spent on furnishing and crowding but here the door where thought is made the push of the best, "the large and the household arrangement in the distribution of the best, "the large and the household arrangement in the country to large the first t

GROWING POPULARITY OF THE SHIRT WAIST.



Two advance models of shirt waists. The one on the left is of white mercerized cotton, figured with black, trimmed with front box-pleat, cuffs and collar tabs of white linen and large white pearl buttons. The waist on the right is of heavy white canvas, trimmed with bands of cross-stitch embroidery in white and red. A broad white leather belt is worn with it.